

SUMMER SPECIALS

STARTERS

MUSSELS \$14

Local mussels simmered in a garlic white wine broth or spicy fra diavolo, served with garlic crostini.

OYSTER ROCKEFELLER \$17

(5) Local oysters baked with spinach-Parmesan cream.

LOBSTER BRUSCHETTA \$20

(5) Garlic-toasted crostini with fresh lobster, marinated tomatoes, and mozzarella, drizzled with balsamic reduction.

SHRIMP PEACH CEVICHE \$15

Shrimp and peaches with onion, cilantro, and aji amarillo, tossed in a peach leche de tigre and finished with pico de gallo, served with tortilla chips.

ROASTED RED PEPPER HUMMUS \$14

Mediterranean-style hummus with roasted red peppers, finished with smoked paprika, garlic oil, and extra virgin olive oil, served with crostini.

RAW BAR

Served with house mignonette

Buck-a-Shuck Oyster Sundays!

LOCAL OYSTERS

1/2 Dozen \$16 | Dozen \$30

SHRIMP COCKTAIL \$15

(5) Colossal Shrimp

SEASONAL SALADS

CAPRESE SALAD \$14

Heirloom tomatoes with roasted red pepper jam, oregano pesto oil, basil microgreens, red onion, and shaved Parmesan Reggiano.

WATERMELON FETA SALAD \$14

Watermelon and feta with arugula, candied walnuts, pickled onions, and radishes, tossed in a lemon garlic vinaigrette.

MAIN SUMMER DISHES

LEMON REGGIANO RISOTTO

Reggiano risotto with capers in a lemon-garlic white wine sauce and extra virgin olive oil,

Choice of pan-seared Salmon (\$35), pan-seared Chicken (\$24), or locally sourced seasonal Vegetables (\$18).

TUNA POKE BOWL \$24

Fresh tuna in citrus teriyaki with pineapple, jalapeño, carrot, and cucumber, over white rice with avocado, scallions, and toasted sesame.

PRIMAVERA RISOTTO \$18

Creamy risotto with cherry tomatoes and fresh spinach, with Parmesan folded in.

TUNA TACOS \$22

(3) Hard-shell tacos with fresh tuna in chipotle aioli, topped with pineapple pico.

BLACKENED SEAFOOD PASTA \$42

Local shrimp and mussels in garlic scampi sauce, over house pasta with garlic crostini.

STARTERS

DEVILED EGGS \$12

(6) Classic deviled eggs seasoned with paprika and Old Bay.

GARLIC BREAD \$10

Toasted French baguette with roasted garlic butter and Parmesan, served with marinara.

MEATBALLS \$12

(3) House-made meatballs in marinara with Parmesan.

ROASTED BRUSSELS \$14

Roasted Brussels sprouts with ponzu, peanuts, and togarashi spice.

BRUSCHETTA AL POMODORO \$14

(5) Garlic-toasted crostini with diced tomatoes and mozzarella, drizzled with balsamic.

CHICKEN WINGS \$14

(8) Chicken wings tossed in one of our signature house-made sauces:

Buffalo | BBQ | Old Bay & Butter | House Dry-Rub

SOUPS

NEW ENGLAND CLAM CHOWDER CUP | \$8 BOWL | \$12

FRENCH ONION SOUP \$14

Veal broth with caramelized onions topped with a slice of baked Italian bread and melted Swiss cheese.

 GLUTEN FREE

 AVAILABLE GLUTEN FREE

 DAIRY FREE

 AVAILABLE DAIRY FREE

 VEGETARIAN

SALADS

CAESAR \$15

Romaine with house-made Caesar dressing, Parmesan, sweet peppers, and house croutons.

CHOPPED PASTA \$18

Romaine with chicken, bacon, red onion, cherry tomatoes, blue cheese, and ditalini, in a balsamic vinaigrette.

BUDDHA BOWL \$18

Quinoa with fresh greens, carrots, cucumbers, roasted Brussels sprouts, cherry tomatoes, and avocado, house-made vinaigrette with green goddess drizzle.

Add whipped feta +\$3

ADD PROTEIN TO ANY DISH

Grilled or Blackened

Chicken +\$6 | Shrimp +\$10 | Salmon +\$13

Bacon +\$2.50 | Lobster +\$MKT

GF Pasta +\$2

CHIPS & DIPS

CHIPS & SALSA \$7

CHIPS & GUACAMOLE \$7

CHIPS & ELOTE \$7

Mexican street corn

NACHOS \$13

Tortilla chips with chipotle aioli, pico de gallo, and a melted three-cheese blend, with shredded lettuce.

Add Guacamole +\$4 | Chicken +\$6 | Steak +\$8

WHIPPED FETA \$15

Whipped feta with a drizzle of hot honey, served with crostini.

BUFFALO CHICKEN DIP \$17

Buffalo chicken with a blend of mozzarella, Monterey Jack, cheddar, and blue cheese, served with tortilla chips.

VEGGIE DIP TRIO \$15

Elote, Whipped Feta, and Roasted Red Pepper Hummus, with tortilla chips and locally sourced vegetables.

BIG PLATES

HANDHELDS

DOCK 9 CUBAN

\$18

Roasted pork, ham, and salami with Swiss, dijonnaise, and house pickles, pressed on a hoagie roll.

P&C THE VAUGHN

\$17

Thick-sliced turkey with bacon, cheddar, garlic aioli, and avocado, on Italian bread.

FRENCH DIP SANDWICH AGF

\$22

Sliced roast beef with Swiss and onion rings on a sesame baguette, with au jus for dipping.

YARD BIRD

\$20

Fried chicken on a brioche roll with pimento cheese, white Alabama BBQ sauce, roasted red pepper jelly, lettuce, tomato, and house pickles.

DOCKSIDE BURGER

\$18

(2) 4oz patties with American cheese, burger sauce, lettuce, tomato, onion, and house pickles on a brioche roll.

*All handhelds are served with kettle chips
or a choice of side:*

Homefries +\$4 (Original, BBQ, or Truffle Parm)

House or Caesar Salad +\$4

Cup of NE Chowder +\$6

*Gluten-Free Bread +\$2 / Handhelds available
dairy-free upon request*

MAIN DISHES

TACO TRIO

(3) Corn or Flour tortillas | choice of 1 protein

Chicken Tinga \$16 - With citrus slaw, chipotle aioli, and grilled pineapple pico

Carne Asada \$18 - With chimichurri, pico de gallo, guacamole, lettuce, crema, and cilantro

Shrimp \$20 - With citrus slaw, chipotle aioli, pickled onions, and pickled jalapeños

PAELLA GF

\$32

Chicken, shrimp, chorizo, and mussels with arborio rice and peas, in a savory bacon sofrito.

SHORT RIB MAC & CHEESE

\$28

Chef Karlo's braised short rib with a blend of Monterey Jack, mozzarella, cheddar, and Parmesan, with house pasta.

Half Portion \$18

CHICKEN PARMESAN

\$26

Italian-breaded chicken breast over rigatoni with marinara, melted mozzarella, and fresh basil.
Vodka Sauce +\$2

BONE-IN PORK CHOP

\$36

Chef Miguel's signature 16oz bone-in pork chop with roasted potatoes, spinach, and vinaigrette peppers, with house-made demi-glace.

GF GLUTEN FREE

AGF AVAILABLE GLUTEN FREE

DF DAIRY FREE

ADF AVAILABLE DAIRY FREE

V VEGETARIAN